
Festive
AT THE
CALEDONIAN
Twenty Twenty Six



This calls for a CELEBRATION

As the spirit of the festive season flows through the historic halls of The Caledonian, we are delighted to celebrate with you in the heart of Scotland's capital. Join us as we celebrate in the city and fill your holidays with the magic and enchantment of Edinburgh's iconic festivities - beginning the moment you walk through the door. Discover holiday markets lining Edinburgh's streets, festive décor flowing through the halls of the hotel and a world of magic and wonder for the entire family.

Twenty Twenty Six



Sip & Savour: FESTIVE FLAVOUR





THE CLASSICS

LUNCH IN THE COURT

Gather your loved ones this Christmas season for an unforgettable 3-course festive lunch, featuring your favourite Christmas classics. Join together, sip and celebrate, all December long.

£45 PER PERSON
Reservations required.

CHRISTMAS EVE

1925 AT THE POMPADOUR

Begin your Christmas celebrations with a decadent 7-course festive tasting menu, curated by Chef Dean Banks, and overlooking the iconic Edinburgh Castle.

£195 PER PERSON
Reservations required.

CHRISTMAS DAY

THE COURT

Celebrate Christmas Day with your loved ones in the heart of The Caledonian Edinburgh, featuring a phenomenal 4-course festive feast for the entire family.

£195 ADULT / £70 CHILD
Reservations required.

HOGMANAY BALL

THE CALEDONIAN

Raise a glass and ring in the New Year at The Caledonian, featuring a bespoke 4-course dinner, Scottish Piper, champagne and dancing with stunning views of Edinburgh Castle.

FROM £225 PER PERSON
Reservations required.

NEW YEAR'S EVE

1925 AT THE POMPADOUR

Available exclusively in The Pompadour, celebrate New Years in style overlooking the festivities of Princes Street, enjoying a siganture 8-course tasting menu.

£295 PER PERSON
Reservations required.

Christmas FAVOURITES

Festive AFTERNOON TEA

NOVEMBER 14 - JANUARY 4

A Christmas tradition at The Court, discover the magic of the season one sweet treat at a time, complete with festive savouries and scones, and a celebratory Christmas drink.

£65 ADULT / £30 CHILD
Reservations required.

The Court ROAST LUNCH

DECEMBER 26, JANUARY 1-3

Sit back, settle in and savour an afternoon with your loved ones this festive season, featuring a delectable Roast Lunch, your favourite festive trimmings and a holiday dessert buffet.

£55 ADULT / £30 CHILD
Reservations required.







THE COURT RESERVATIONS
DINING@EDINBURGHCALEDONIAN.COM / +44 (0) 131 222 8832

The COURT

From twinkling lights to festive bites, become lost in moments of seasonal festivities at The Court, nestled in the heart of The Caledonian Edinburgh. Whether you're indulging in a renowned Festive Afternoon Tea, Christmas Day Lunch or raising a glass to the season, allow the surroundings of The Court to immerse you in a spirited season of celebration.



ALL DAY DINING ~ COCKTAILS
LIVE MUSIC ~ AFTERNOON TEA
FESTIVE DINING

SAVE THE DATE - CHRISTMAS FESTIVITIES AT THE COURT

The CLASSICS

DECEMBER LUNCH

Gather your loved ones this season for an unforgettable 3-course festive lunch in The Court, featuring your favourite Christmas classics. Join together, sip and celebrate, adding a hint of the holidays to every occasion.

£45 PER PERSON
Reservations recommended.

Laurent Perrier LAVISH FESTIVE NIGHTS

DECEMBER 3, 10, 17 & 24

Discover evenings of phenomenal food, live entertainment and lavish festivities this Christmas at The Court. Enjoy a December of festive-inspired food, live music and the welcomed passing of the Laurent-Perrier Champagne trolley, all evening long.

Reservations recommended.

Hogmanay AFTER PARTY

DECEMBER 31

As the clock strikes midnight - we're just getting started. Join us on December 31st for the ultimate Hogmanay after party in The Court, featuring late-night bites, cocktails and live DJ.

DJ FROM 11PM
Reservations required.

Festive AFTERNOON TEA



A beloved tradition at The Caledonian, savour your way through an abundance of holiday flavours from orange and dark chocolate to hazelnut and winter spice. Discover the magic of the holidays one cake at a time, creating a new Christmas tradition for the entire family - inclusive of a festive mulled wine or Christmas inspired drink for our youngest of travellers.

NOVEMBER 14 - JANUARY 4
ADULT £65 / CHILDREN £30

Vegan, gluten free menus & children's menus available.

SANDWICHES & SAVOURIES

Turkey, Stuffing & Cranberry

Prawn Marie Rose & Rocket

Pork & Black Pudding Sausage Roll with Bacon Jam

Blue Cheese, Pear & Candied Pecan Quiche

Onion Bhaji, Pickled Onion, Mango, Riata, Wrap

Hot Smoked Salmon, Horseradish, Brioche Bun

PASTRY SELECTION

STOLLEN BITE
Dried & Candied Fruit, Marzipan

TART
Hazelnut, Coffee & Whisky

MONT BLANC
Sablé Breton, Cassis, Chestnut & Meringue

CHOUX
Orange & Dark Chocolate

MACARON
Winter Spiced Biscuit Spread

GÂTEAU OPÉRA
Pistachio, Morello Cherry,

BUTTERMILK, WHITE CHOCOLATE & CRANBERRY SCONES served with Bramble Hot Toddy Jam & Clotted Cream





Festive Roast LUNCH MENU

DECEMBER 26 / JANUARY 1-3

STARTERS

SCOTTISH MIXED GAME TERRINE
Stornoway Black Pudding Bon Bon, Purple Mustard, Baguette Crouton

SPICED PARSNIP & ORANGE SOUP
Thyme Beignet, Herb Oil

HOT SMOKED SALMON
Apple Salad, Dill Crème Fraîche, Pickled Cucumber

MAINS

ROAST SIRLOIN OF BEEF
Yorkshire Pudding, Rich Gravy

ROLLED PLAICE FILLET
Pickled Sea Vegetables, Caviar & Chive Velouté, Pak Choi

CHESTNUT WELLINGTON
Celeriac Jus, Wilted Greens

DESSERT

Pastry Chefs' Choice of Festive Cakes, Tarts & Mousses
Chocolate Fountain with Accompaniments

£55 ADULT / £30 CHILD





Christmas DAY LUNCH

DECEMBER 25 / 12:30PM
ADULT £195 / CHILDREN £70

Gather your loved ones for an unforgettable Christmas Day in the beautifully-decorated surroundings of The Court. In true festive tradition, enjoy a delectable 4-course holiday feast in the heart of The Caledonian Edinburgh, bringing your holiday season to life this Christmas Day.

Christmas Day children's menus available for ages 12 and under.

TO BOOK: DINING@EDINBURGHCALEDONIAN.COM / +44 (0) 131 222 8832

SNACKS

SCALLOP TARTARE
Yuzu, Apple Blossom, Jalapeno

GOATS CURD & BEETROOT SAMOSA v
Toasted Seeds, Chive Flower

CORONATION TURKEY
Golden Sultana, Vadouvan, Milk Bun

STARTERS

VENISON TERRINE
Brandy Prunes, Damson Chutney, Pumpernickel

CHESTNUT MUSHROOM PARFAIT vg
BBQ Shimeji, Rye Crouton, Garlic Chives

CELERIAC VELOUTÉ v
Truffle, Pumpernickel Croutons, Hazelnuts

HOT SMOKED SALMON
Apple Salad, Dill Crème Fraîche

MAINS

FREE RANGE TURKEY
Stuffing, Chipolatas, Purple Broccoli

WINTER RATATOUILLE v
Leek Fondue, Celeriac, Squash

ROASTED TURBOT FILLET
Sea Herb Salad, Champagne Sauce, Salsify

ROAST 35-DAY DRY AGED SIRLOIN OF BEEF
Port Jus, Celeriac Fondant, Yorkshire Pudding

All mains are served with traditional accompaniments.

DESSERT

TRADITIONAL CHRISTMAS PUDDING
Brandy Custard, Cinnamon Ice Cream

TÊTE DE MOINE CHEESE PETALS
Walnut Butter Financier, Walnuts, Pickled Mustard Seeds

TREACLE TART
Clotted Cream, Torched Clementine

CALEDONIAN CREAM
Marmalade, Orange, Whisky

COFFEE, TEA & WARM MINCE PIES







The CALEY BAR

COCKTAILS ~ LATE-NIGHT BITES ~ VINYL SESSIONS

This Christmas, discover the perfect blend of music, cocktails and festive flavour at The Caley Bar. From late-night bites and signature cocktails to festive DJ sessions, deck the halls throughout the season, enjoying a carefully curated soundtrack to your celebrations. Settle in for a celebration that's truly one for the records.

A VERY VINYL CHRISTMAS AT THE CALEY

Festive BYO-VINYL

SUNDAY - THURSDAY

This season, you choose the tunes, we'll choose the tipples. Sip back and stay a while, as your favourite record plays on repeat.

Hogmanay VINYL SESSION

DECEMBER 31

Tune in, countdown, sip and celebrate as the clock strikes midnight. The ultimate Hogmanay after party begins at The Caley, as our vinyl DJs take to the decks.

CALEY BAR RESERVATIONS

DINING@EDINBURGHCALEDONIAN.COM

+44 (0) 131 222 8832







THE POMPADOUR RESERVATIONS
RESTAURANT1925.COM / +44 (0) 740 176 0638

1925 AT *The Pompadour*

FESTIVE DINING

Indulge this festive season in a delectable 3-course holiday experience crafted by award-winning Chef Dean Banks, perfect for Christmas Eve dinner or New Year's Eve celebrations overlooking Edinburgh's renowned festive celebrations.

FESTIVE FAVOURITES, BY CHEF DEAN BANKS ~ SAMPLE MENU

FIRST

HOUSE SMOKED TROUT
Buttermilk & Horseradish, Granny Smith Apple, Celeriac

SCOTISH GAME TERRINE
Mincemeat, Toasted Brioche

SPICED PUMPKIN VELOUTÉ
Toasted Pumpkin Seeds, Festive Spices

ORKNEY HAND DIVED SCALLOP
Kohlrabi, Sorrel, Tapioca & Kombu
~ £10 Supplement

SECOND

TURKEY ROULADE
Cranberry Relish, Duck Fat Pomme Anna, Brussel Sprouts, Bread Sauce

MUSHROOM PITHIER
Parsnip, Celeriac Just

ROASTED NORTH SEA COD
Jerusalem Artichoke, Smoked Butter Sauce

SCOTCH SIRLOIN BEEF
Baron Bigot Parmentier, Girolles & Bordelaise ~ £15 Supplement

THIRD

1925 TART TATIN
Vanilla Ice Cream

STICKY TOFFEE PUDDING
Brown Butter Sauce

MARKET CHEESE
Poached Pear, Malt Loaf

AVAILABLE THROUGHOUT DECEMBER ~ £65 PER PERSON

Christmas EVE MENU

TASTING MENU

SNACKS

BREAD & BUTTER

KAMES OF OBAN TROUT
Lunun Gin Cured Trout, Nashi Pear, Pickled Ginger, Dashi

ORKNEY HAND DIVE SCALLOP
Pickled Cranberry, Chestnut

NORTH SEA ROASTED COD
Bacon Marmalade, Brussel Sprout

ROASTED QUAIL
Pear, Cavolo Nero, Bread Sauce

CLEMENTINE SORBET
Christmas Fruits

CHOCOLATE TART
Gingerbread Ice Cream, Honeycomb

£195 PER PERSON



New Years EVE MENU

TASTING MENU

SNACKS

BREAD & BUTTER

KAMES OF OBAN TROUT
Lunun Gin Cured Trout, Nashi Pear, Pickled Ginger, Dashi

ORKNEY HAND DIVE SCALLOP
Pork XO, Onion

NORTH SEA HALIBUT
Champagne Beurre Blanc, Jerusalem Artichoke, Oscietra Caviar

VENISON WELLINGTON
Black Truffle, Celeriac, Bramble Jus

PEAR & SAKE GRANITE
Ginger Foam, Toasted Sesame

MALTED CHOCOLATE PARFAIT
Malt Biscuit Crunch, Malted Milk Ice Cream, Honeycomb

CHOCOLATE BOX

£295 PER PERSON



PRIVATE DINING

Separated from the main restaurant, The Pompadour hosts a beautiful private dining room, with spectacular panoramic views of Princes Street and Edinburgh Castle. Discover bespoke private dining options and exclusive venue hire this season at 1925 at The Pompadour.



Hogmanay CELEBRATIONS

Sip, celebrate and dance the evening away at The Caledonian Edinburgh's annual Scottish Hogmanay Ball. Indulge in a 4-course Scottish dinner before taking to the dance floor for an evening of live entertainment and celebration. As the clock strikes midnight, raise a champagne toast and ring in 2027 in true Caledonian style, amongst the glitz, glamour and iconic surroundings of our Castle Suite.

SMOKEY RUM CURED SCOTTISH SALMON
Burnt Pineapple, Lime Curd & Ginger

CHIEFTAN HAGGIS, NEEPS & TATTIES

FILLET OF SCOTCH BEEF
Braised Shin Doughnut, Burnt Onion, Parmesan & Truffle Jus

BITTERSWEET CHOCOLATE DÉLICE
Spiced Wine Poached Pears, Caramelized White Chocolate Parfait

TEA, COFFEE & SCOTTISH SWEETS

CHAMPAGNE TOAST & STOVIES AT MIDNIGHT





6PM	7PM	10PM	12AM	1AM
GRAND ARRIVAL & SCOTTISH PIPER	4-COURSE DINNER	EVENING DANCING & ENTERTAINMENT	CHAMPAGNE TOAST & STOVIES	FAREWELLS & CARRIAGES

HOGMANAY BALL PACKAGES

CALEDONIAN PACKAGE

The Caledonian Hogmanay Package includes a bespoke welcome drink on arrival, 1/2 bottle of wine per person with dinner & champagne toast at midnight.

£225 PER PERSON

PREMIER BALL PACKAGE

The Premier Ball Package includes a bespoke welcome drink on arrival, matched drink pairing with each course during dinner & champagne toast at midnight.

£275 PER PERSON

HOGMANAY CELEBRATIONS FOR GUESTS AGES 16 & OVER / BLACK TIE ENCOURAGED

TO BOOK: DINING@EDINBURGHCALEDONIAN.COM / +44 (0) 131 222 8832



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Festive Lunch AT THE CALEY

Gather friends, family or colleagues this Christmas for a festive lunch at The Caledonian Edinburgh, where festive surrounds set the scene for an unforgettable celebration in the city. Indulge in an unforgettable Christmas buffet featuring our Caledonian festive favourites, seasonal desserts and all of the traditional trimmings.

EXCLUSIVELY DECEMBER 18 & 19

£49 PER PERSON

FESTIVE BUFFET LUNCH MENU

COLD BUFFET

Mini Prawn Cocktails

Smoked Salmon Roulade, Citrus Fennel Salad

Chicken Liver Parfait & Cumberland Jelly, Toasted Brioche

Blue Cheese Mousse With Pickled Pear & Candied Chestnuts

Cured Meat Platter Served with Accompaniments

Roast Beetroot, Radish, Toasted Sunflower Seeds & Chicory Salad

Build Your Own Caesar Salad

Selection of Breads

HOT BUFFET

Roast Turkey Breast, Turkey Jus

Marmalade Glazed Pork Belly, Apple Gravy

Vegan Strudel Bake, Spiced Tomato Sauce

Roast Potatoes, Roast Carrot & Parsnip,

Braised Red Cabbage, Creamed Sprouts, Pigs In Blankets, Yorkies, Cranberry Sauce

DESSERTS

Selection Of Festive Cakes, Tarts & Mousses

Chocolate Fountain

COFFEE, TEA & MINCE PIES



Parties & CELEBRATIONS

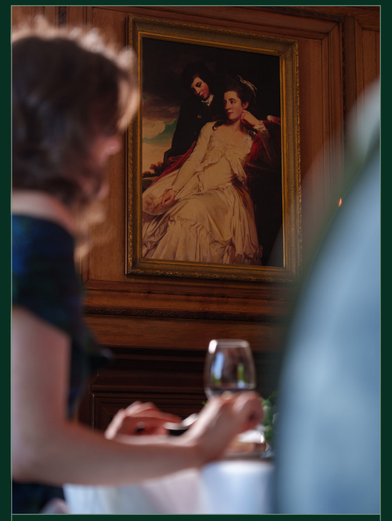
This Christmas season, immerse yourself in the timeless surroundings of The Caledonian Edinburgh, as its historic halls come to life in a flurry of festive cheer. As we deck the halls for a season of decadent experiences, bespoke celebrations, and unforgettable festive moments, it is our pleasure to welcome you to The Caledonian Edinburgh, to celebrate together in the heart of Scotland's capital.

TO BOOK YOUR FESTIVE PARTIES:
EVENTS@EDINBURGHCALEDONIAN.COM



THE CASTLE SUITE & LOUNGE

A grand ballroom for your festive celebrations, our listed Castle Suite is adorned with golden eagles and Scottish wildlife frescos, enhanced by magnificent chandeliers and spectacular views of the Edinburgh Castle. The Castle suite offers the perfect setting for unforgettable moments, equipped with a private bar.



THE CONNERY SUITE

The traditional oak-panelled Connery Suite is located on the entresol level of the hotel, boasting stunning views of the iconic Edinburgh Castle. The Connery's distinguished atmosphere lends itself perfectly to small, intimate cocktail parties and festive private gatherings.



THE TRIANON & VERSAILLES

The Trianon and Versailles Suite is an intimate and unique space, featuring hand-painted canvas, neoclassical murals and a stunning chandelier, which enhances the elegant atmosphere of the suite. As adjoining Suites, the Trianon and Versailles can be used as two separate areas or as a combined space.

PACKAGES AVAILABLE FOR GROUPS OF: CASTLE SUITE - 70+ / CONNERY SUITE - 35+ / TRIANON & VERSAILLES - 10+





Festive PARTIES

PACKAGE INCLUSIVE OF:

- *Exclusive Room Hire of our Grade-II Listed Suite*
- *Suite Beautifully Decorated with Festive Decor*
- *Live Turkey Carving Station with Trimmings*
- *Festive Desserts with Tea, Coffee & Mince Pies*
- *Welcome Glass of Fizz*
- *Trio of Festive Canapés*
- *Cloakroom*

£80 PER PERSON

CANAPÉS

Pork & Black Pudding Sausage Roll, Bacon Jam

Prawn Marie Rose Vol Au Vent

Blue Cheese, Pear & Candied Pecan Tart

TURKEY CARVERY

WHOLE ROAST TURKEY BREAST

served with Roast Potatoes, Roast Carrot & Parsnip, Creamed Sprouts, Pigs in Blankets, Yorkies, Cranberry Sauce & Turkey Jus

DESSERT

Hazelnut, Coffee & Whisky Tart

Winter Spiced Macaron

Orange & Dark Chocolate Choux Bun

COFFEE, TEA & MINCE PIES

Festive BALL

PACKAGE INCLUSIVE OF:

- *Suite Beautifully Decorated with Festive Decor*
- *Welcome Glass of Fizz*
- *Three Course Festive Menu*
- *Festive Novelties*
- *Tea, Coffee & Mince Pies*
- *Cloakroom & Security*

PACKAGES AVAILABLE FOR GROUPS OF:

CASTLE SUITE - 70+
CONNERY SUITE - 35+
TRIANON & VERSAILLES - 10+

£85 PER PERSON

SMOKED SALMON MOUSSE

Beetroot & Horseradish Chutney & Pumpkin Seed & Rye Cracker

TURKEY ROULADE

Sage & Onion Stuffing & Streaky Bacon, Fondant Potato, Honey Roasted Root Vegetables & Creamed Brussel Sprouts

CHOCOLATE FINANCIER

Hazelnut Cremoso, Rum Soaked Raisins, Whipped Vanilla Mascarpone

COFFEE, TEA & MINCE PIES





Holiday Parties ON THE RECORD

Turn up the volume on your festive celebrations at The Caley Bar. Enjoy exclusive private hire, signature cocktails, indulgent festive bites and vinyl DJs spinning a carefully curated soundtrack. Gather, sip and celebrate at Edinburgh's newest listening bar, with a bespoke selection of enahnced snack packages and party experiences.

ARRIVAL ENHANCEMENTS:

- Welcome Cocktail from £16 per person
- Glass of Crémant from £12 per person
- Vinyl DJ available from £300

PRIVATE PARTIES AT THE CALEY BAR	
SUNDAY - WEDNESDAY MINIMUM SPEND FROM **£3000**	THURSDAY - SATURDAY MINIMUM SPEND FROM **£5000**





BRING YOUR OWN VINYL

Celebrate to the sound of your own tune this Christmas. Bring Your Own Vinyl and allow our Caley DJs to spin the soundtrack to your festive nights out.



Holiday WELLNESS

AT THE SPA

This Christmas, escape the hustle and bustle of the festive season and indulge in a hint of holiday wellness in the heart of the city. Discover a bespoke selection of festive wellness packages, to treat yourself, and loved ones to a well-deserved moment of calm this Christmas.

Share the gift of rest and relaxation, long after the holiday season, with a bespoke Spa gift voucher.

ALL PACKAGES INCLUDE:

90 minutes' access to our leisure facilities and a glass of prosecco or warm mulled wine in the Relaxation Room, allowing you time to fully rest and unwind.

TO BOOK YOUR PACKAGES:

THESPA@EDINBURGHCALEDONIAN.COM
+44 (0) 131 222 8835



Winter ESCAPE

Embrace a journey inspired by the stillness of the Isle of Harris & Lewis shoreline, designed to soothe, warm and restore.

Your 60 minute experience begins with a relaxing back massage using warming oils, easing tension and grounding the body in calm. The journey continues with a rejuvenating face ritual featuring mineral-rich skincare and cooling gua sha stones. Gentle sculpting techniques lift, tone and encourage natural radiance, leaving skin luminous and beautifully refreshed.

£149 PER PERSON
£189: 90-MINUTE UPGRADE



Festive INDULGENCE

Indulge in a beautifully curated escape designed to leave you feeling deeply restored, relaxed and renewed. Choose between a 60-minute Caledonian Chic Massage, combining techniques to ease muscular tension, encourage deep relaxation and restore a wonderful sense of balance, or our Ishga Signature Facial, an uplifting ritual designed to brighten, refresh and illuminate the complexion.

Complete your day with a delicious afternoon tea served in the elegant surroundings of The Court.

£200 PER PERSON



Winter RADIANCE

Reveal a beautifully lifted, radiant complexion with this results-driven 60 minute sculpt and Restore face ritual, combining expert sculpting techniques with the restorative power of ishga's marine-rich formulations.

A targeted lifting massage tones, firms and defines, while Gua Sha follows the skin's natural contours to enhance facial definition, boost circulation and encourage lymphatic drainage. A soothing gel mask then calms and deeply hydrates the skin.

£149 PER PERSON



FESTIVE TERMS & CONDITIONS

For Christmas Day dining and the Hogmanay Ball, 100% of the total booking will be paid in full at the time of your booking confirmation, including a service charge of 12.5% for Christmas Day. All prices are inclusive of VAT at the current rate. All offers are subject to availability. Please note, a service charge is not applicable for Hogmanay Ball reservations.

All dining bookings can be cancelled free of penalty until November 30th 2026. For group inquiries and afternoon tea reservations, separate terms and conditions apply.

Please note, all provisional bookings prior to December 1st will be released after 7 days without further notification. Provisional bookings after December 1st will be released after 3 days. From December 1st, all payments received, including deposits, are nonrefundable and non-transferable.

Should your party size decrease in numbers, payments cannot be offset against food, beverage or accommodation. If the final amount is not settled in advance (see terms in clause above) the hotel reserves the right to cancel the booking.

In the unlikely event that the hotel is obliged to cancel the function for any reason, all balances will be refunded or an alternative date or location will be offered, without liability to the hotel.

We recommend that all wine for parties above 10 guests be pre-ordered to avoid any delays on the evening.

We endeavour to accommodate all special dietary requests and allergies where possible. Please advise of any requests at the time of your booking.

The hotel can accept no responsibility or liability for guests' personal property. As a licenced premises, we also reserve the right to refuse entrance at the Manager's discretion.

For reservations at 1925 at The Pompadour, alternative conditions apply. For more information please visit www.restaurant1925.com.


THE CALEDONIAN
EDINBURGH